

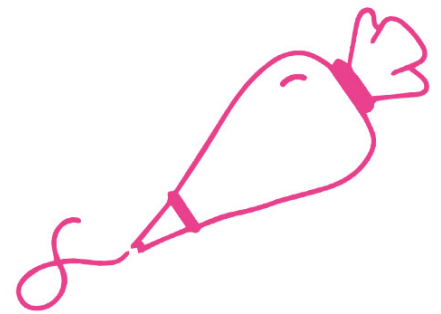
BAKED BY
STEPH
HANDMADE IN EAST LONDON

GINGERBREAD HOUSE DIY KIT



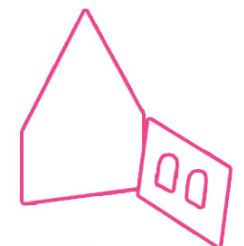
INSTRUCTIONS & TIPS

LET'S DECORATE A GINGERBREAD HOUSE!



- Allow your icing to come to room temperature. This will make it easier to work with.
- Snip the tip of your icing bags with a pair of scissors. We recommend approx. 2mm wide. You can always cut off more for a thicker line if needed.
- Before you decorate your cookies, have a go at piping over the lines on your practice icing sheet to perfect your technique!
- When you're ready, decorate each of your Gingerbread House cookie bases however you like - take inspiration from our video or let your inner Picasso run free! 🎨 And don't forget to add your sprinkles while your icing is still wet.
- If you make a mistake, don't worry! Just scrape off your icing with a knife and start again. No one will ever know the difference! 😊
- Cracked cookie base? "Glue" it back together with a little icing. Once you've decorated the cookie, the crack won't be visible.
- Allow the icing to dry for at least an hour before you begin to assemble your house. You can speed this along by popping your decorated cookie bases into the oven at a low temperature (40-50°C) for 10-15mins. Allow to cool for another 20mins before you move onto the next step.
- You will need something to assemble your house on top of. This could be a large plate, a cake board, a tray or a cake stand.
- Pipe some icing along the bottom of a side wall and along the side and bottom of the front. Join both cookies together and hold them together for a few minutes until the icing has set. **TIP:** Prop your side wall up with an object such as a book to save you having to hold them together for a long time!
- Attach the other side wall and the back in the same way so that all four sections form the base of your house. **TIP:** Now would be a good time to add a battery operated candle inside if you'd like!
- Finally, we add the roof! Pipe icing along one side of the peaks of the front and back cookies and position one roof section on top to form one half of the roof. Hold this in place for a few minutes and then repeat with the second roof section. Hold in place until the icing has dried and the roof stays in place on its own.
- Et voila! You should now have a fully assembled Gingerbread House! 🥳
For the final touch, attach the chocolate stars with icing wherever you like!

Scan the QR code to watch a video of our Gingerbread House being decorated & assembled



Not ready to decorate? No problem. Your icing will keep in the fridge for up to 7 days, or in the freezer for up to 2 months, and your cookie bases will keep for 1 month in an airtight container.



WE WANT TO SEE WHAT YOU CREATE! SHARE YOUR COOKIE MASTERPIECE WITH TAG #BAKEDBYSTEPH

